CONTENTS

Volume 39 Number 1 January 2004

Original articles

1 A soluble fibre gel produced from rice bran and barley flour as a fat replacer in Asian foods *George E. Inglett, Craig J. Carriere, Saipin Maneepun & Patcharee Tungtrakul*

11 Statistical evaluation of different technological and rheological tests of Polish wheat varieties for bread volume prediction *Iwona Konopka, ucja Fornal, Danuta Abramczyk, Jadwiga Rothkaehl & Daniela Rotkiewicz*

21 Preparation of spent brewer's yeast β-glucans for potential applications in the food industry *Saowanee Thammakiti, Manop Suphantharika, Thanaporn Phaesuwan & Cornel Verduyn*

31 The storage stability and textural, physico-chemical and sensory quality of low-fat ground pork patties with Carrageenan as fat replacer *Manish Kumar & B. D. Sharma*

43 The effect of washing on physicochemical changes in packaged, sliced green peppers *Peter M. A. Toivonen & Sabina Stan*

53 Interactions between anthocyanins and organic food molecules in model systems *Palmira Mazzaracchio, Piergiorgio Pifferi, Maddalena Kindt, Athanase Munyaneza & Giancarlo Barbiroli*

61 Effects of seven yeast strains on the volatile composition of Palomino wines *Pablo Estévez, M*^{a}. Luisa Gil & Elena Falqué

71 Microfiltration of whey proteins adsorbed on yeast cells *Bulent Keskinler, Elif Erhan, Galip Akay, Mukerren Kaya & Betul Bayguven*

79 The effects of various salt concentrations during brine curing of cod (*Gadus morhua*) *Kristin Anna Thorarinsdottir, Sigurjon Arason, Sigurdur G. Bogason & Kristberg Kristbergsson*

91 Effects of ultra high hydrostatic pressure on *Listeria monocytogenes* and natural flora in broth, milk and fruit juices *O. Erkmen & C. Dogan*

99 A diet containing yam reduces the cognitive deterioration and brain lipid peroxidation in mice with senescence accelerated *Yin-Ching Chan, Cheng-Kuang Hsu, Ming-Fu Wang & Ting-Ya Su*

109 Use of a β-glucan hydrocolloidal suspension in the manufacture of low-fat Cheddar cheese: manufacture, composition, yield and microstructure *G. Konuklar, G. E. Inglett, C. J. Carriere & F. C. Felker*

Short communication

121 Impact of processing conditions on the ultrafiltration of blood proteins with experimental polyamide membranes *M*^{a}. *Rosario Torres, Antonio J. Ramos & Enrique Soriano*

Volume 39 Number 2 February 2004

Original articles

125 Type, extent and use of colours in ready-to-eat (RTE) foods prepared in the non-industrial sector – a case study from Hyderabad, India *Padmaja R. Jonnalagadda, Pratima Rao, Ramesh V. Bhat & A. Nadamuni Naidu*

133 Preparation of tofu using chitosan as a coagulant for improved shelf-life *Hong Kyoon No & Samuel P. Meyers*

143 Effects of heat treatment on the quality of fresh-cut Chinese water chestnut *Litao Peng & Yueming Jiang*
149 Evaluation of physico-chemical and sensory quality of frozen green grass pea (*Lathyrus sativus* L.) *Waldemar Kmiecik, Anna Korus & Zofia Lisiewska*
157 Effect of spraying on chemical properties and bactericidal efficacy of electrolysed oxidizing water *Shun-Yao Hsu, Chyes Kim, Yen-Con Hung & Stanley E. Prussia*
167 Physicochemical parameters and pollen analysis of Moroccan honeydew honeys *María Josefa Díez, Cristina Andrés & Anass Terrab*
177 Beef and sheep mortadella: formulation, processing and quality aspects *Basem Moh'd Abdullah*
183 Use of scanning electron microscopy to indicate the similarities and differences in pseudocereal and cereal proteins *Shela Gorinstein, Elke Pawelzik, Efren Delgado-Licon, Kazutaka Yamamoto, Shoichi Kobayashi, Hajime Taniguchi, Ratiporn Haruenkit, Yong-Seo Park, Soon-Teck Jung, Jerzy Drzewiecki & Simon Trakhtenberg*
191 Sweet potato-based pasta product: optimization of ingredient levels using response surface methodology *Sukhcharn Singh, Charanjit Singh Raina, Amrinder Singh Bawa & Dharmesh Chandra Saxena*
201 Properties of pregelatinized rice flour made by hot air or gum puffing *Hsi-Mei Lai & Hsiao-Hsien Cheng*
213 Effect of flour blending on functional, baking and organoleptic characteristics of bread *Shfali Dhingra & Sudesh Jood*
223 Chemical composition, functional properties and baking potential of African breadfruit kernel and wheat flour blends *Peter I. Akubor & Gabriel I. O. Badifu*
231 Qualities and antioxidant properties of bread as affected by the incorporation of yam flour in the formulation *Chin-Lin Hsu, Shu-Lin Hurang, Wenlung Chen, Yih-Ming Weng & Chin-Yin Tseng*

Volume 39 Number 3 March 2004

Original articles

239 Fish scale collagen. Preparation and partial characterization *Takeshi Nagai, Masami Izumi & Masahide Ishii*
245 An oil dilution technique used in small-scale frying to reduce oil expenditure *Emin Yilmaz*
253 Chemical characterization and protein quality evaluation of leaf protein concentrates from *Glyricidia sepium* and *Leucaena leucocephala Johnson Oluwasola Agbede & Valentine Ayobore Aletor*
263 Couscous, a traditional Turkish food product: production method and some applications for enrichment of nutritional value *İlyas Çelik, Fatma Işçik & Oğuz Gürsoy*
271 Physico-chemical properties of flour and starch from jackfruit seeds (*Artocarpus heterophyllus* Lam.) compared with modified starches *Amornrat Mukprasirt & Kamontip Sajjaanantakul*
277 Pulsed-vacuum immersion of chicken meat and skin in acid solutions. Effects on mass transfers, colour and microbial quality *François Deumier*
287 Characteristics of edible films made from dairy proteins and zein hydrolysate cross-linked with transglutaminase *Jun-Hyun Oh, Baowu Wang, Perris D. Field & Heshmat A. Aglan*

295 Colour of post-harvest ripened and vine ripened tomatoes (*Lycopersicon esculentum* Mill.) as related to total antioxidant capacity and chemical composition *Anne-Berit Wold, Hans J. Rosenfeld, Kari Holte, Halvard Baugerød, Rune Blomhoff & Karin Haffner*
303 Characterization of hemicelluloses of sugar beet roots grown in Morocco *Khalid Fares, Catherine M. G. C. Renard, Marie-Jeanne Crepeau & Jean-François Thibault*
311 Thermal kinetics of pungency loss in relation to the quality of pickled garlic *Luis Rejano, Antonio de Castro, Antonio H. Sánchez, Francisco J. Casado & Alfredo Montaño*
319 Characteristics of set type yoghurt made from caprine or ovine milk and mixtures of the two *Kaminarides Stelios & Anifantakis Emmanuel*
325 Rheological behaviour and colour changes of ginger paste during storage *Jasim Ahmed*
331 Dietary supplementation of a-tocopheryl acetate on α-tocopherol levels in duck tissues and its influence on meat storage stability *Elizabeth Anne Russell, Patrick Brendan Lynch, Kathleen O'Sullivan & Joseph Patrick Kerry*
341 Reduction of chlorine concentration and microbial load during washing-disinfection of shredded lettuce *María Pirovani, Andrea Piagentini, Daniel Güemes & Silvana Arkwright*

Short communication

349 Alkaline phosphatase activity in cheeses measured by fluorometry *Ken Yoshitomi*

Volume 39 Number 4 April 2004

Original articles

355 Comparative studies of some properties of undehulled, mechanically dehulled and manually dehulled cowpea (*Vigna unguiculata* Walp. L.) flours *Oluwole Akinjayeju & Kamoru Tolu Bisiriyu*
361 The effects of ingredients on popcorn popping characteristics *Mehmet Ceylan & Erşcan Karababa*
371 The thermal kinetics of texture change and the analysis of texture variability for raw and roasted hazelnuts *Ali Dõan Demir & Kevin Cronin*
385 Changes of glycinin conformation due to pH, heat and salt determined by differential scanning calorimetry and circular dichroism *Kang Sung Kim, Seran Kim, Hye Jeong Yang & Dae Young Kwon*
395 Identification of irradiation treatment in black pepper by electron paramagnetic resonance *Roberto W. A. Franco, Ladislau Martin-Neto, Maria S. A. Kato, Gilberto R. Furlan, Júlio M. M. Walder & Luiz A. Colnago*
403 Mechanical and barrier properties of sodium caseinate–anhydrous milk fat edible films *Khaoula Khwaldia, Sylvie Banon, Stéphane Desobry & Joël Hardy*
413 Chemical analysis and identification of pollen grains from different Jordanian honey samples *Omar M. Atrouse, Sawsan A. Oran & Soud Y. Al-Abbadi*
419 Protein contents, physical and sensory properties of Nigerian snack foods (cake, chin-chin and puff-puff) prepared from cowpea – wheat flour blends *Peter I. Akubor*
425 Non-destructive determination of acid–brix ratio of tomato juice using near infrared spectroscopy *Shyam N. Jha & T. Matsuoka*
431 The chemical composition and some physical properties of a water-soluble gum from *Prosopis africana* seeds *Ome K. Achi & Ngozika I. Okolo*

437 Colour degradation of acidified vegetable juice *Mann-Na Loong & Hwee-Kwang Goh*
443 Fatty acid composition, antioxidants and lipid oxidation in chicken breasts from different production regimes *Kishowar Jahan, Alistair Paterson & Corinne M. Spickett*

Short communications

455 A traditional fermented Turkish soup, tarhana, formulated with corn flour and whey *Zekai Tarakçi, Ismail S. Dogan & A. Faik Koca*
459 Stones adjustment and the quality of stone-ground wheat flour *Pierre Gélinas, Karine Dessureault & Robert Beauchemin*
465 Flow of molten milk chocolate from an efflux viscometer under vibration at various frequencies and displacements *Andrew N. Vavreck*

Volume 39 Number 5 May 2004

469 OnlineEarly Announcement

Original articles

471 Partial purification of proteases that are generated by processing of the Northern shrimp *Pandalus borealis* and which can tenderize beef *Hitoshi Aoki, Md. Nazmul Ahsan, Kenji Matsuo, Toshihiko Hagiwara & Shugo Watabe*
481 Flavour sensory qualities and consumer perceptions – a comparison of sensory and brain activity responses to flavour components in different populations *John Patterson, Caroline M. Owen, Damian Frank, Rebecca Smith & Peter Cadusch*
491 The perception of risks associated with food-related hazards and the perceived reliability of sources of information *Simona Rosati & Anna Saba*
501 Study of ochratoxin A-producing strains in coffee processing *Mirna Suárez-Quiroz, Oscar González-Rios, Michel Barel, Bernard Guyot, Sabine Schorr-Galindo & Joseph-Pierre Guiraud*
509 Effects of packaging type, gas atmosphere and storage temperature on survival and growth of *Listeria* spp. in shredded dry coleslaw and its components *Paula Bourke & David O'Beirne*
525 Optimization of microbiological assay of folic acid and determination of folate content in spinach *Srilatha Pandrangi & Luke F. LaBorde*
533 Detection of irradiated food by immunoassay – development and optimization of an ELISA for dihydrothymidine in irradiated prawns *Anne L. Tyreman, Graham A. Bonwick, Christopher J. Smith, Robert C. Coleman, Paul C. Beaumont & John H. H. Williams*
541 Metabolism of oligosaccharides and aldehydes and production of organic acids in soymilk by probiotic bifidobacteria *Dimitri Tsangalis & Nagendra P. Shah*
555 Water sorption and the plasticization effect in wafers *Nuria Martínez-Navarrete, Gemma Moraga, Pau Talens & Amparo Chiralt*
563 Survival of *Escherichia coli* O157:H7 in the processing and post-processing stages of acidophilus yogurt *Aylin Kasimoğlu & Sadi Akgün*
569 Glass transition behaviour of fructose *Vinh Truong, Bhesh R. Bhandari, Tony Howes & Benu Adhikari*

579 The emulsifying properties of a polysaccharide isolated from the fruit of *Cordia abyssinica Mudadi Albert Nhamoiesu Benhura & Cathrine Katayi Chidewe*
585 Corrigendum

Volume 39 Number 6 June 2004

Review

587 Applications of electronic noses and tongues in food analysis *Anil K. Deisingh, David C. Stone & Michael Thompson*

Original articles

605 Effect of packaging materials and dissolved oxygen on the survival of probiotic bacteria in yoghurt *Akshat Talwalkar, Craig W. Miller, Kaila Kailasapathy & Minh H. Nguyen*
613 Viability and activity of bifidobacteria in yoghurt containing fructooligosaccharide during refrigerated storage *Ayşe Sibel Akalın, Serap Fenderya & Necati Akbulut*
623 The development of food simulants for microwave oven testing *M. Veronica L. Swain, Steven L. Russell, Robert N. Clarke & Mark. J. Swain*
631 Kinetic behaviour and thermal inactivation of pectinlyase used in food processing *Natividad Ortega, Silvia de Diego, José M. Rodríguez-Nogales, Manuel Perez-Mateos & María D. Busto*
641 Influence of selected hydrocolloids on triticale starch rheological properties *Jarosaw Korus, Lesaw Juszczak, Mariusz Witczak & Bohdan Achremowicz*
653 Identification of irradiated meat using electron spin resonance spectroscopy: results of blind trials *Surinder P. Chawla & Paul Thomas*
661 The use of simultaneous ^{1}H & ^{31}P magic angle spinning nuclear magnetic resonance measurements to characterize energy metabolism during the conversion of muscle to meat *Hanne C. Bertram, Andrew K. Whittaker, Henrik J. Andersen & Anders H. Karlsson*
671 Effect of high-temperature setting on gelling characteristic of surimi from some tropical fish *Soottawat Benjakul, Wonnop Visessanguan & Chakkawat Chantarasuwan*
681 Fat reduction affects quality of akara (fried cowpea paste) *Sara P. Patterson, R. Dixon Phillips, Kay H. McWatters, Yen-Con Hung & Manjeet S. Chinnan*
691 Werner-type metal complexes of potato starch *Wojciech Ciesielski & Piotr Tomasik*

Volume 39 Number 7 August 2004

699 Editorial Note
701 Editorial *Chris Smith*

Original articles

703 A review of theoretical and practical aspects of solid-phase microextraction in food analysis *Waldemar Wardencki, Magdalena Michulec & Janusz Curyo*
719 Survival of probiotic bifidobacteria in buffalo curd and their effect on sensory properties *Vijith S. Jayamanne & Martin R. Adams*

727 The effects of brine concentration and scalding on survival of some pathogens in urfa cheese: a traditional white-brined turkish cheese *Hamdi Barbaros Ozer, Güven Uraz, Ebru Beyzi-Yilmaz & Ahmet Ferit Atasoy*
737 Prediction models for the thermal conductivity of aqueous starch *Chuan-Liang Hsu & Dennis R. Heldman*
745 Functional properties of biscuits with whey protein concentrate and honey *Paula Andrea Conforti & Cecilia Elena Lupano*
755 The effect of the concentration of batter made from Chickpea (*Cicer arietinum* L.) flour on the quality of a deep-fried snack *Ramasamy Ravi & Nuggehalli Sampathkumarachar Susheelamma*
763 The influence of moisture content on the rheological properties of processed cheese spreads *Siew Kim Lee, Skelte Anema & Henning Klostermeyer*
773 The effect of whitening agents on the gel-forming ability and whiteness of surimi *Soottawat Benjakul, Wonnop Visessanguan & Yuwathida Kwalumtharn*
783 The effect of storage on the antioxidant activity of reconstituted orange juice which had been pasteurized by high pressure or heat *Angeliki C. Polydera, Nikolaos G. Stoforos & Petros S. Taoukis*
793 Hot air dehydration of figs (Ficus carica L.): drying kinetics and quality loss *Antonio Piga, Ivo Pinna, Kamer B. Özer, Mario Agabbio & Uygun Aksoy*

Short communications

801 Characterization of time-dependent flow properties of food suspensions *Yun H. Choi & Byoungseung Yoo*
807 The thermal kinetics of starch gelatinization in the presence of other cake ingredients *Michele Marcotte, Shyam S. Sablani, Stefan Kasapis, Oon-Doo Baik & Patrick Fustier*
811 Acidifying-blanching of 'Cicorino' leaves: effects of recycling of processing solution on product pH *Carla Severini, Antonio Derossi, Teresa De Pilli & Antonietta Baiano*

Volume 39 Number 8 October 2004

Original articles

817 Immunoassays: their history, development and current place in food science and technology *Graham A. Bonwick & Christopher J. Smith*
829 Fluorescence polarization immunoassay based on a monoclonal antibody for the detection of ochratoxin A *Won-Bo Shim, Anna Yu. Kolosova, Yoon-Jung Kim, Zheng-You Yang, Seon-Ja Park, Sergei A. Eremin, In-Seon Lee & Duck-Hwa Chung*
839 Immunoreactive properties of peptide fractions of cow whey milk proteins after enzymatic hydrolysis *Barbara Wróblewska, Magdalena Karamać, Ryszard Amarowicz, Agata Szymkiewicz, Agnieszka Troszyńska & Ewa Kubicka*
851 Targets and methods for the detection of processed animal proteins in animal feedstuffs *Mark T. Muldoon, Dale V. Onisk, Michael C. Brown & James W. Stave*
863 Species identification of meat products by ELISA *Inès Giovannacci, Cécile Guizard, Martine Carlier, Valérie. Duval, Jean-Luc Martin & Claude Demeulemester*
869 RIDASCREEN® FAST PEANUT, a rapid and safe tool to determine peanut contamination in food *Ulrike Immer, Bernhard Reck, Stella Lindeke & Stef Koppelman*

873 Application of immunological methods for the detection of species adulteration in dairy products *Ian P. Hurley, H. Elyse Ireland, Robert C. Coleman & John H. H. Williams*
879 Fluorescent polarization immunoassay for sulphadiazine using a high specificity antibody *Nailya R. Murtazina, Sergei A. Eremin, Olga V. Mozoleva, Sally J Everest, A Jim Brown & Roy Jackman*
891 Immunobiosensor determination of β-agonists in urine using integrated immunofiltration clean-up *Marie Annette Johansson & Karl-Erik Hellenäs*

Volume 39 Number 9 November 2004

Original articles

899 Physicochemical, mechanical and thermal properties of brown rice grain with various moisture contents *Wei Cao, Yoshio Nishiyama & Shoji Koide*
907 The functional properties of popped, flaked, extruded and roller-dried foxtail millet (*Setaria italica*) *Singh R. Ushakumari, Shrikantan Latha & Nagappa G. Malleshi*
917 The nutritional and antinutritional attributes of sword bean [*Canavalia gladiata* (Jacq.) DC.]: an under-utilized tribal pulse from south India *Vaikundaraman Vadivel & Karnam Janardhanan*
927 The effect of temperature on microbial growth in apple cubes packed in film and preserved by use of orange juice *Silvina C. Andrés, Leda Giannuzzi & Noemi E. Zaritzky*
935 Measurement of dynamic rheology during ageing of gelatine–sugar composites *Yun H. Choi, Seung T. Lim & Byoungseung Yoo*
947 The optimization of conditions for the production of acid-hydrolysed winged bean and soybean proteins with reduction of 3-monochloropropane-1,2-diol (3-MCPD) *Choo Wee Sim, Kharidah Muhammad, Salmah Yusof, Jamilah Bakar & Dzulkifly Mat Hashim*
959 The use of guar and xanthan gums in the production of 'light' low fat cakes *Francy Zambrano, P. Despinoy, R. C. S. C. Ormenese & E. V. Faria*
967 A comparison of the hydrolysis of sweet potato starch with β-amylase and infrared radiation allows prediction of reducing sugar production *Jun Sawai, Tsuyoshi Nakai, Atsushi Hashimoto & Masaru Shimizu*
975 An electron spin resonance study of radicals induced by radiation in oat (*Avena sativa* L.) *Mustafa Korkmaz & Mustafa Polat*
985 The influence of phytosterols on the encapsulation efficiency of cholesterol liposomes *Yung-Hsu Chan, Bing-Huei Chen, Chihwei P. Chiu & Yi-Fa Lu*
997 Effect of irradiated chitosan on the rancidity of radiation-processed lamb meat *Sweetie R. Kanatt, Ramesh Chander & A. Sharma*

Book reviews

1005 Environmentally-friendly Food Processing *Carol A. Phillips*
1005 Detecting Foriegn Bodies in Food *I.S. Arvanitoyannis*
1006 Proteins in Food Processing *Mike Morgan*
1007 Irradiation of Food and Packaging: Recent Developments *Berat Nursal Tosun*

Volume 39 Number 10 December 2004

Original articles

1009 Influence of pH and added gums on the properties of konjac flour gels *Hsien-Yi Huang & Kuo-Wei Lin*
1017 The pasting behaviour and freeze–thaw stability of native starch and native starch–xanthan gum pastes *Charles S. Brennan, Chew K. Tan, Victor Kuri & Carmen M. Tudorica*
1023 A comparison of drying operations on the rheological properties of whey protein thickening ingredients *Jeffrey J. Resch, Christopher R. Daubert & E. Allen Foegeding*
1033 The effect of packaging treatment on the storage quality of minimally processed bunched onions *Seok-In Hong & Dongman Kim*
1043 Optimization of the chopping process using at-line human evaluations and response surface methodology *Corinne Curt, Cécile Francon & Gilles Trystram*
1053 Distribution of the residence time in a single-screw extruder with differing numbers of mixing elements *Mahmut Seker*
1061 Effect of processing and storage conditions on the microbiological quality of minimally processed vegetables *Pier P. Legnani & Erica Leoni*
1069 The effect of successive uses of oak barrels on the extraction of oak-related volatile compounds from wine *Encarna Gómez-Plaza, Luis J. Pérez-Prieto, Jose I. Fernández-Fernández & Jose M. López-Roca*
1079 SPME-GC-MS analysis of volatile organic compounds in honey from Basilicata. Evidence for the presence of pollutants from anthropogenic activities *Giovanni Bentivenga, Maurizio D'Auria, Pietro Fedeli, Giacomo Mauriello & Rocco Racioppi*

Short communications

1087 The use of a natural colorant based on betalain in the manufacture of sweet products in India *Kakali Roy, Swathi Gullapalli, Utpal Roy Chaudhuri & Runu Chakraborty*
1093 Glycemic index of Sunfibre (*Cyamoposis tetragonolobus*) products in normal and diabetic subjects *Trinidad Trinidad, Elaine Perez, Anacleta Loyola, Aida Mallillin, Rosario Encabo, Takeo Yokawa, Nobuhiko Aoyama & Lekh Juneja*

Book reviews

1099 Concise Encyclopedia of Bioresource Technology *Ioannis S. Arvanitoyannis*
1103 Understanding and Measuring the Shelf-life of Food *Alison Rudder*

Miscellaneous

1105 Keyword Index
Volume Contents